



**MERRY**  
~~Mini~~ Missions

Bake holiday  
cookies

These scrumptious homemade treats make the perfect gift. All you need to do is bake, decorate and wrap.

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# Holiday ginger cookies



This delicious recipe is full of sugar, spice and all things nice - it's easy-peasy to follow, too.



## You will need

- 1 cup dark brown sugar
- 1/2 cup molasses
- 1/4 cup butter
- 2 3/4 cups plain flour, plus extra for dusting
- 1 tsp baking soda
- 1 tbs ground ginger
- 1 tsp ground cinnamon
- 1 egg, beaten



## To decorate

- Ready-made writing icing
- Edible glitter
- Candy



## Step 1

Melt sugar, molasses and butter in a saucepan, then bubble for 1-2 minutes. Leave to cool for about 10 minutes.

## Step 2

Place the flour, baking soda and spices into a large bowl. Stir in the warm molasses mixture and egg.

## Step 3

Gently knead in the bowl until super smooth. Wrap in plastic wrap and chill for at least 30 minutes.

## Step 4

Take the dough out of the fridge and leave at room temperature until softened. Heat the oven to 350°F and line a baking sheet with parchment paper.

## Step 5

Roll out the dough to 1/4" thickness, then cut out the shapes with our templates (see next page). Re-roll the excess dough and keep cutting until it's all used up.



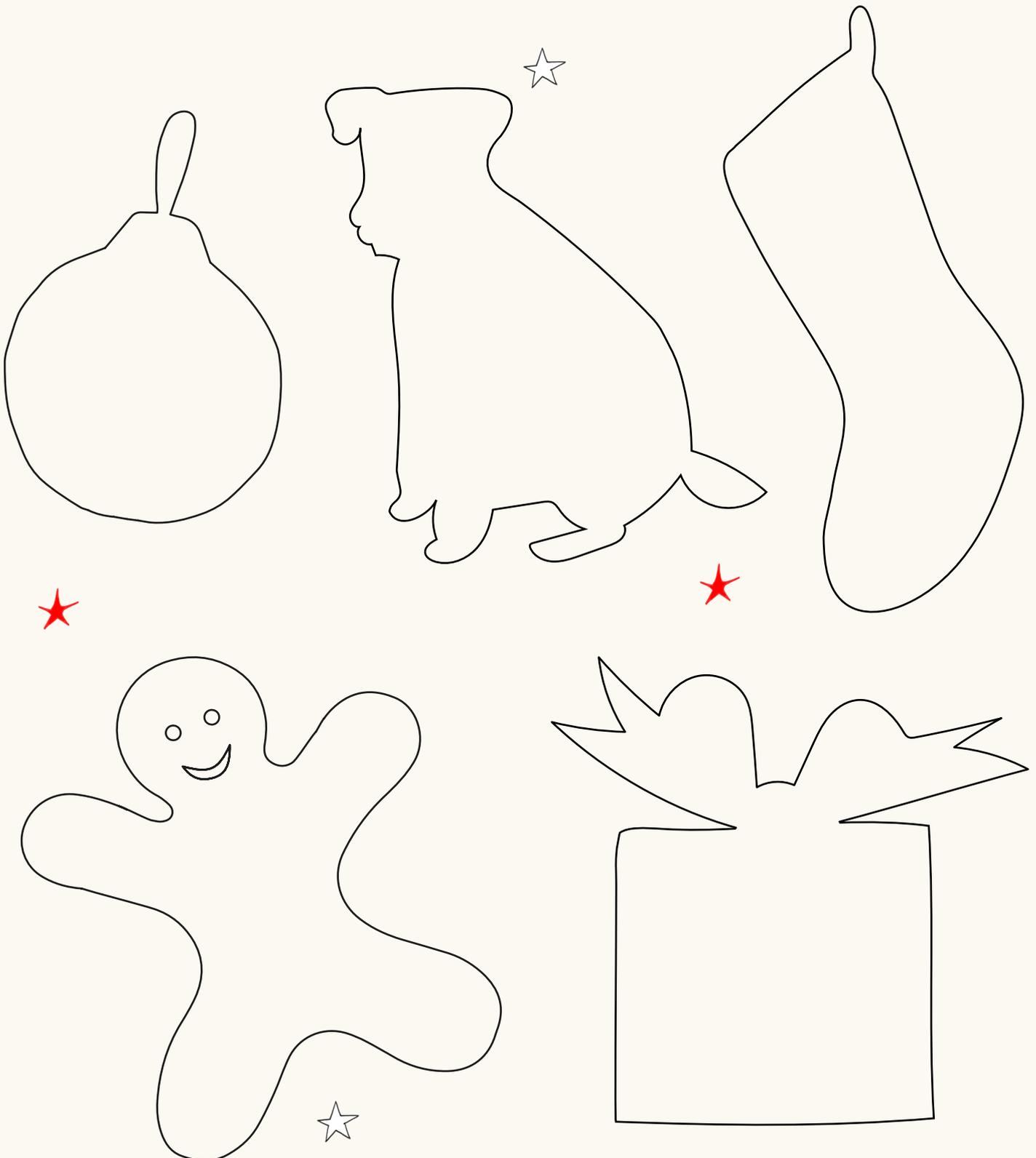
## Step 6

Place the cookies onto the tray and bake for 10-12 minutes. Leave to cool for five minutes, then transfer to a cooling rack to cool completely. See decoration ideas on page 4.



# Cut your cookies

We've taken our favourite shapes from one of our festive designs and turned them into fun cookie templates. All you need to do is print them onto card and carefully cut them out before using a knife (ask your grown-up for help) to draw around them on the dough.



# Decoration ideas

There are no rules when it comes to making your cookies look amazing, but we've added some ideas below. Once decorated, allow them to dry before adding them to gift boxes (after you've eaten one yourself, of course).



Make your ornament-shaped cookies shine like a disco ball with edible glitter



Use colourful icing pens to give your doggy biscuit a festive sweater



Give your gingerbread person some personality with small candy details

